

STATENDAM

Ketchikan, AK 05/28/2002 INSPECTION SCORE: **94**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: POTABLE WATER

Deduction Status: N

Violation: IT WAS NOT MENTIONED IN THE STANDARD OPERATING PROCEDURES IF THE POTABLE WATER TANKS ARE CLEANED, DISINFECTED AND FLUSHED WITH POTABLE WATER AFTER BEING OPENED FOR INSPECTION.

Recommendation: 5.3.4.1.1 Potable water tanks and any parts of the potable water distribution system shall be cleaned, disinfected, and flushed with potable water: (1) Before being placed in service; and (2) Before returning to operation after repair, replacement; or (3) Being subjected to any contamination, including entry into a potable water tank.

Action: This is the standard operating procedure. It has been included in the procedures.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: MEDICAL

Deduction Status: N

Violation: ENSURE THE BACKFLOW PREVENTER ON THE X-RAY UNIT IS APPROPRIATE FOR ITS INTENDED USE.

Recommendation: Check the backflow preventer on the X-Ray unit to make sure that it is appropriate for its intended use.

Action: An air gap will be made for this.

Site: POTABLE WATER

Deduction Status: N

Violation: THE REDUCED PRESSURE PRINCIPLE (RP) BACKFLOW PREVENTERS WERE NOT INSTALLED ON THE INTERNATIONAL FIRE CONNECTIONS. THE RP'S ARE CURRENTLY ONBOARD THE VESSEL JUST WAITING TO BE INSTALLED.

Recommendation: Install these backflow pressure assemblies.

Action: The units will be installed as time permits.

Site: POTABLE WATER

Deduction Status: N

Violation: THE POTABLE WATER PIPING DOWN IN THE ENGINE ROOM WHERE THE CHLORINE INJECTION POINT ARE LOCATED NEED TO BE EITHER PAINTED BLUE OR HAVE A BLUE STRIP PAINTED ON THEM.

Recommendation: 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings.

Action: Lines have been striped blue.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: WADING POOL

Deduction Status: N

Violation: THE WADING POOL IS NOT BEING CURRENTLY USED; HOWEVER, IF IT IS GOING TO BE USED IN THE FUTURE AN ANTI-VORTEX DRAIN COVER SHOULD BE INSTALLED BEFORE BEING OPENED.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

Action: Noted

Site: POOL & SPA PUMP ROOMS

Deduction Status: N

Violation: FLOW DIRECTIONAL ARROWS NEED TO BE PAINTED ON THE PIPING FOR THE POOLS AND SPAS.

Recommendation: Mark piping with directional flow arrows.

Action: There is no requirement to have flow directional arrows on these lines. Arrows have been painted on the lines to comply with the inspector's wishes.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: MAIN GALLEY

Deduction Status: N

Violation: A CONTAINER OF RAW CHICKEN WAS STORED ABOVE HAMBURGER PATTIES.

Recommendation: Raw food items should be stored according the temperatures in which they would be cooked. Food items that require the highest cooking temperature should be stored on the bottom.

Action: Corrected immediately.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY - BAKERY

Deduction Status: N

Violation: BAKERY DOUGH ROLLER BELT WAS BADLY WORN.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections.

Action: Belt will be replaced.

Site: JAVA BAR

Deduction Status: N

Violation: DAMAGED AND NOT EASILY CLEANABLE FOOD DISPENSING UTENSILS WERE NOTED.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints.

Action: Utensils discarded immediately.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: LIDO - JUICE BAR

Deduction Status: Y

Violation: THE FLAMBÉ CART HAD DIFFICULT TO CLEAN FEATURES.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Unit will be repaired.

Site: LIDO - JUICE BAR

Deduction Status: Y

Violation: THERE WAS LOOSE SEALANT ALONG THE COUNTER TOP AND BULKHEAD, WHICH MADE THE AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant was replaced.

Site: MAIN GALLEY

Deduction Status: Y

Violation: FOOD DISPLAY STANDS WERE CONSTRUCTED OF WOOD AND NOT EASILY CLEANABLE.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Displays discarded immediately.

Site: OCEAN BAR

Deduction Status: Y

Violation: THE DOOR GASKET OF THE ICE MACHINE WAS PEELING AWAY FROM THE DOOR.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Gasket has been repaired.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2

Site: LIDO - DISHWASH

Deduction Status: Y

Violation: THE CONVEYOR BELT ON THE DISHWASH WAS NOT

FUNCTIONING PROPERLY.

Recommendation: 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

Action: Solution under investigation.

Site: LIDO - DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE AND PRESSURE GAUGES WERE NOT FUNCTIONING PROPERLY.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: New gauges will be installed.

Site: MAIN GALLEY - DISHWASH AREA

Deduction Status: Y

Violation: THE WASH CYCLE TEMPERATURE GAUGE WAS NOT WORKING.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: New gauge will be installed. Temperature taken with portable thermometer.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: MAIN GALLEY

Deduction Status: Y

Violation: FOOD DISPLAY STANDS HAD FOOD DEBRIS ON NON-EASILY CLEANABLE SURFACES.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Stands were discarded immediately.

Site: CREW GALLEY

Deduction Status: Y

Violation: THE DEEP FAT FRYER HAD A HEAVY ACCUMULATION OF RESIDUAL GREASE AND THE HOOD SYSTEM DIRECTLY ABOVE THE UNIT WAS ALSO GREASY.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Unit was cleaned immediately.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO - JUICE BAR

Deduction Status: Y

Violation: THE TILES AROUND THE FLOOR SCUPPERS WERE EITHER CHIPPED, CRACKED OR BROKEN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Tiles will be replaced.

Site: MAIN GALLEY - BAKERY

Deduction Status: Y

Violation: SEVERAL DECK AREAS HAD CHIPPED AND BROKEN DECK TILES.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Tiles will be replaced.

Site: MAIN GALLEY

Deduction Status: Y

Violation: FLOOR DRAINS IN SEVERAL AREAS WERE EXCESSIVELY DIRTY AND REQUIRE MORE FREQUENT CLEANING.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Floor drains were cleaned immediately.

Site: OCEAN BAR

Deduction Status: Y

Violation: DECKING WAS PEELING AND NOT EASILY CLEANABLE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: New types of flooring are being investigated for this area.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	1

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THERE WAS A LIGHT FIXTURE ABOVE THE GRILL THAT WAS NOT FUNCTIONING PROPERLY.

Recommendation: Repair the light fixture or replace the light bulb.

Action: Light fixture has been repaired.

Site: LIDO BUFFET LINE

Deduction Status: Y

Violation: THE LIGHT LEVELS WERE BELOW THE REQUIRED AMOUNT FOR SOME OF THE COOKING AREAS BEHIND THE BUFFET LINE.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: A lighting survey will be conducted and light levels increased where necessary.

Site: LIDO BEVERAGE STATION

Deduction Status: Y

Violation: THERE WAS A LIGHT FIXTURE THAT WAS IN POOR CONDITION. THE LIGHT LEVELS IN THESE AREAS ARE NOT ADEQUATE.

Recommendation: Repair this light fixture.

Action: Fixture will be repaired.

Site: MAIN GALLEY - BAKERY

Deduction Status: Y

Violation: THE LIGHT WAS NOT FUNCTIONING IN THE BAKERY
WALK-IN FREEZER.

Recommendation: Replace light bulb.

Action: Light has been repaired.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: POOLS AND SPAS

Deduction Status: Y

Violation: THE CURRENT MILLIVOLT CONVERSION CHART IS ONLY
GEARED TO A PH RANGE OF 7.2-7.4. ANOTHER CHART
SHOULD BE ADDED TO COVER THE PH RANGE OF 7.4-7.8.

Recommendation: Provide another conversion chart.

Action: Additional chart will be provided.

Site: COMMENT

Deduction Status: Y

Comment: THE OVERALL POTABLE WATER, SWIMMING POOL AND
SPA PROGRAMS ONBOARD WERE OUTSTANDING.

Site: INTEGRATED PEST MANAGEMENT SYSTEM

Deduction Status: Y

Comment: THE INTEGRATED PEST MANAGEMENT SYSTEM ON BOARD
THE STATENDAM WAS EXCEPTIONAL AND COULD EASILY
BE USED FOR A MODEL FOR THE HOLLAND AMERICAN
FLEET AND THE INDUSTRY.